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162. *Spitting*.—Notices reading as follows: "Do not spit on the floor; to do so may spread disease," shall be prominently posted in corridors, hallways, and lavatories.

Bakeries—Construction and Maintenance of. (Reg. Bd. of H., May 16, 1913.)

163. Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, sidewalks, ceilings, woodwork, fixtures, furniture, tools, machinery, and utensils.

164. All parts of the bakery shall be adequately lighted and shall be ventilated by means of windows, skylights, air shafts, air ducts, or mechanical apparatus, if necessary, so as to insure the free circulation of air at all times.

165. The floor of every place used as a bakery shall be at least 12 inches above the ground, unless constructed of cement, asphalt, or other impervious material, and must be thoroughly scrubbed not less than twice a week.

166. The floors must be water-tight and substantial, and the angles, where they join with the walls, shall be made and maintained so as to be rat proof.

167. All doors, windows, and other openings shall be screened with 18-mesh wire and have suitable shutters of wood or glass to protect against dust, dirt, and insects.

168. Walls and ceilings shall be smooth and tight and kept in good repair; shall be kept well painted, white, or lime washed or kalsomined, and all woodwork, except floors, shall be kept well painted with oil paint.

169. Every bakery shall be provided with adequate plumbing arrangements and drainage facilities, including well-ventilated water-closets and impermeable sinks on iron supports. No water-closet shall be in direct communication with a bakery.

170. No person shall sleep in any bakery where flour, meal, or food products are handled or stored.

171. No domestic animals shall be permitted in a bakery or place where flour or meal is stored or manufactured bakery products are kept or offered for sale.

172. Storage rooms shall be separated from bakery and shall be of rat-proof construction.

173. All workmen and employees engaged in the manufacture or handling of bakery products in a bakery shall wear outer garments of washable material, which shall be kept clean at all times. They shall cleanse their hands and finger nails thoroughly before beginning work.

174. Spitting on the floor is prohibited, and the use of tobacco in any form is prohibited.

175. Every bakery shall be kept clean and at all times free from rats, mice, flies, vermin, dogs, cats, or other animals. Dry sweeping and dusting is prohibited.

176. All storage rooms where flour and meal are kept for use in connection with any bakery shall be dry and well ventilated; and all shelves, cupboards, trays, troughs, bins, cases, and other appliances for handling or storing the same shall be arranged so that they can be easily removed and cleaned.

177. All bread offered or intended for sale shall be suitably wrapped, each loaf separately, in paraffin or other clean paper, in such a manner as to completely protect the bread from dust, dirt, flies, or any vermin; said wrapping to be done at the shop or plant where said product is made.